



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

MILWAUKEE PUBLIC SCHOOLS
VINCENT HIGH SCHOOL
7501 N GRANVILLE RD
MILWAUKEE, WI

10/18/2012

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-302.11	The fruits and vegetables are being washed in the utensil-washing sink in the pre-package area. All food must be protected from cross-contamination. Properly wash the fruits and vegetables in a food prep sink that is plumb to code or in an insert that terminates above the flood rim of the sanitizing compartment of the utensil-washing sink.	11/1/2012
3-304.14	The wiping cloths on the prepackaging side are not being stored in a sanitized solution in between use. Cloth towels found stored on the service line. Properly set-up and store wiping cloths in a sanitizing solution between use; 100ppm for chlorine sanitizers and 200ppm for quaternary ammonium sanitizers.	10/31/2012
3-501.16	The rice on the serving line of the prepackage operation was found at 73°F. Potentially hazardous food must be held cold at 41 degrees or below.	10/31/2012
4-501.112	The maximum operating temperature of the dish machine found between 109-149°F. The temperature for mechanical hot water sanitizing equipment must be below 194 degrees and above 165 degrees for stationary rack, single temperature machines or 180 degrees for all other machines. Properly repair the dish machine to function as designed.	10/31/2012



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4-601.11	There is a build-up of dust and food debris noted on the surfaces of the food packaging equipment. Thoroughly clean and maintain clean the packaging machine.	10/31/2012
4-903.11	The single service items are not being protected during storage. There is dust and debris noted on the food contact surfaces of some of the aluminum pans in the storage area. Properly protect the single service items during storage.	10/31/2012
5-202.11	The drain is leaking on the utensil washing sink in the pre-package area. Properly repair plumbing.	11/1/2012
6-501.111	There are openings noted on the dock plate of the delivery door. The overhead door is not properly rodent proof(openings noted between the bottom of the door and the dock plate. Properly rodent proof the delivery door and dock plate. Provide effective pest control methods to eliminate pests.	11/1/2012

Notes:

Ensure that the potentially hazardous bulk foods are properly cooled.

Properly monitor, log and verify the cooling process of the bulk potentially hazardous foods prepared.

Properly train employees on infectious diseases that are transmittable through foods (food borne illnesses) and their reporting responsibilities.

ADDITIONAL REFRIGERATION IS NEED FOR THE OPERATION (PREPARING SCHOOL LUNCHES FOR SEVERAL SITE KITCHEN AVERAGE DAILY MEAL 6000 PRE PACKAGE SIDE).

On 10/18/2012, I served these orders upon MILWAUKEE PUBLIC SCHOOLS by leaving this report with

Inspector Signature (Inspector ID:2)

Operator Signature